Latitude 39

Soup & Salads

Dressing Options:
Ranch, Caesar, Roasted Tomato Vinaigrette Balsamic Vinaigrette, BBQ Ranch, Italian

French Onion Soup or Soup of the Day $3/Cup OR $5/Bowl

Warm Goat Cheese Salad $10
Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.

Caesar Salad $10
Fresh romaine lettuce, applewood smoked bacon, shaved parmesan, & cherry tomatoes. Served with caesar dressing & rosemary sourdough croutons.

BBQ Fried Chicken Salad $10
Lightly battered boneless chicken wings tossed in sweet BBQ sauce & served on a bed of romaine lettuce, corn & tri-colored tortilla chips. Served with BBQ Ranch.

Chef Salad $10
Romaine lettuce, roasted turkey, hard boiled egg, bacon, tomato, cheddar-monterey jack blend. Served with Ranch dressing.

Grilled Chicken $3/Breaded Tenders $3/Steak $5/Grilled Salmon $5

Burgers

Substitute Impossible Burger to any Sandwich: $1.00

L39 Classic Burger $11
6-oz ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun

BBQ Cheddar Burger $11
6-oz ground beef patty with melted white cheddar, caramelized onions and our house-made java bbq sauce on a freshly toasted bun

Southwest Black Bean Burger $10
House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle lime aioli & red onion on a freshly toasted bun

Frisco Melt $10
6-oz ground beef patty topped with provolone cheese, crispy onion petals, thousand island dressing on a grilled sourdough bread.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.
The L39 Grinder  $10
Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

Steak Quesadillas  $10
Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & monterey jack cheese.

Veggie Wrap  $10
A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

Grilled Salmon Sandwich  $12
Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

Tomato Guacamole
Grilled Cheese  $10
Freshly sliced tomatoes & guacamole with pepper jack cheese on grilled sourdough.

Hot Chicken Sandwich  $10
Pickled brined chicken “dipped” in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

Beer Battered Cod Sandwich  $12
Battered in house with locally brewed Spider’s Silk Ale by Devil’s Kettle. Topped with iceberg lettuce, dill aioli, & dill pickles on a toasted bun.

Roast Turkey & Brie  $11
Smoked turkey & brie on grilled sourdough with mixed greens, sliced tomato & mustard aioli.

Pesto Chicken Sandwich  $11
Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

Buffalo Chicken Grilled Cheese  $10
Buffalo chicken dip & pepper jack cheese on grilled sourdough.

Shrimp Po Boy  $10
Crispy shrimp topped with romaine lettuce, tomato & remoulade served on a hoagie roll.

3 Piece Breaded Tenders  $10
Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

Half Sandwich & Soup or Side Salad $9
Pick a half sandwich from Pub Favorites, then pick a Soup or Side Salad.

Sides
Add an additional side for $4
- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
- Maple Bourbon Sweet Potatoes
- Rice Pilaf
- Fingerling Potatoes

Beverages
$2 Each
- Coke · Diet Coke
- Cherry Coke · Coke Zero · Barqs Root Beer · Ginger Ale
- Sprite · Powerade Mountain Berry Blast
- Orange Fanta
- Iced Tea · Lemonade · Coffee

Indicates a local food product grown, raised and processed within 250 miles of OHIO.

Ask your server about one-hour parking validation at Baker University Center.
**STARTERS**

- Warm Bavarian Pretzel $7
  An authentic, old-world Bavarian style soft pretzel served with our beer cheese dip & honey mustard.

- Beer-Battered Pickle Fries $8
  Dill pickle spears, deep fried until golden brown & served with Ranch.

- Smoked Gouda Mac & Cheese Bites $10
  Macaroni, smoked Gouda and a five cheese blend, battered & fried until golden brown. Served with BBQ Ranch.

- Boneless Wings
  Boneless wings tossed in your choice of BBQ, Parmesan Garlic, Buffalo, or Plain. Served with Ranch. 6 for $7 or 12 for $13

- Buffalo Breaded Cauliflower
  Buffalo breaded cauliflower florets. Served with Ranch.

- Buffalo Chicken Dip $8
  A spicy, house-made dip with shredded chicken, mixed cheeses & buffalo sauce. Served with tricolored tortilla chips & celery sticks.

- Loaded Fries $11
  Seasoned french fries topped with white cheddar cheese sauce, apple-wood smoked bacon, scallions & shredded cheese. Baked to perfection in a cast-iron skillet.

- Latty Platter Pick 3 Sampler $12
  Choice of 4 Mac Bites, 4 Boneless Wings, Beer-Battered Pickle Fries, Beer Battered Mozzarella Sticks, half order Buffalo dip & chips.

- Mozzarella Sticks $7
  5 beer-battered mozzarella cheese sticks served with marinara sauce.

---

**SOUP & SALADS**

Dressing Options:
- Ranch, Caesar, Roasted Tomato Vinaigrette
- Balsamic Vinaigrette, BBQ Ranch, Italian

- French Onion Soup or Soup of the Day
  - Warm Goat Cheese Salad $10
    Panko-crusted fried goat cheese over mixed greens. Topped with watermelon radishes, cherry tomatoes, red onions, pine nuts. Served with roasted tomato vinaigrette.
  - Caesar Salad $10
    Fresh romaine lettuce, applewood smoked bacon, shaved parmesan, & cherry tomatoes. Served with caesar dressing & rosemary sourdough croutons.

- BBQ Fried Chicken Salad $10
  Lightly battered boneless chicken wings tossed in sweet BBQ sauce & served on a bed of romaine lettuce, corn & tri-colored tortilla chips. Served with BBQ Ranch.

- Chef Salad $10
  Romaine lettuce, roasted turkey, hard boiled egg, bacon, tomato, cheddar-monterey jack blend. Served with Ranch dressing.

**ADDITIONAL**

- Grilled Chicken $3/Breaded Tenders $3/Steak $5/Grilled Salmon $5

---

**BURGERS**

All burgers are served with a side of seasoned french fries

- L39 Classic Burger $11
  6-oz ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic aioli on a freshly toasted bun

- BBQ Cheddar Burger $11
  6-oz ground beef patty with melted white cheddar, caramelized onions and our house-made Java BBQ sauce on a freshly toasted bun

- Southwest Black Bean Burger $10
  House-made black bean burger with pepper jack cheese, fresh pico de gallo, mixed greens, chipotle lime aioli & red onion on a freshly toasted bun.

- Frisco Melt $10
  6-oz ground beef patty topped with provolone cheese, crispy onion petals, thousand island dressing on a grilled sourdough bread.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies.
The L39 Grinder $10
Grilled, marinated chicken breast, applewood smoked bacon & white cheddar, served on a hoagie roll. Topped with Ranch, lettuce & tomato.

Steak Quesadillas $10
Large flour tortilla, marinated steak, red bell peppers, onions with shredded cheddar & monterey jack cheese.

Veggie Wrap $10
A medley of cucumbers, carrots, roasted red peppers, red onions, mixed greens and herb cream cheese, wrapped in a flour tortilla.

Grilled Salmon Sandwich $12
Grilled fresh Atlantic salmon with applewood smoked bacon, mixed greens, sliced tomato on grilled sourdough with remoulade.

Hot Chicken Sandwich $10
Pickled chicken “dipped” in hot sauce topped with shredded iceberg lettuce, pickle chips, garlic aioli on a freshly toasted bun.

Beer Battered Cod Sandwich $12
Battered in house with locally brewed Spider’s Silk Ale by Devil’s Kettle. Topped with iceberg lettuce, dill aioli, provolone cheese & dill pickles.

3 Piece Breaded Tenders $10
Three large breaded homestyle tenders served with our seasoned fries. Your choice of sauce: BBQ, Parmesan Garlic, Buffalo on the side or Plain.

Pesto Chicken Sandwich $11
Grilled, marinated chicken breast with fresh mozzarella, pesto aioli, mixed greens, tomato & red onion on grilled ciabatta.

Shrimp Po Boy $10
Crispy shrimp topped with romaine lettuce, tomato & remoulade served on a hoagie roll.

CAST IRON

Classic Cast Iron Mac $8
Campanelle pasta tossed with three cheese sauce (gruyere, cheddar & parmesan) topped with herb breadcrumbs. Baked in cast iron skillet until golden brown.

Grilled Chicken Bacon $10

Chicken Parm Cast Iron Mac $10
Our classic cast iron mac topped with two chicken tenders, marinara & melted parmesan cheese.

Buffalo Chicken Cast Iron Mac $10
Campanelle pasta tossed in our classic buffalo chicken topped with herb breadcrumbs, baked in cast iron skillet until golden brown. Drizzled with hot sauce & Ranch.

Add an additional side for $4
- Garden Salad
- Creamy Coleslaw
- Roasted Fresh Broccoli
- Seasoned French Fries
- Fried Goat Cheese Medallion
- Balsamic Drizzled Brussel Sprouts
- Maple Bourbon Sweet Potatoes
- Rice Pilaf
- Fingerling Potatoes

SIDES

Fish & Chips 2 pc $13 OR 3 pc $16
Fresh Pacific Cod battered in Spider Silk Ale from Devil’s Kettle Brewing. Served with tartar sauce, creamy coleslaw & seasoned french fries.

Hanger Steak $28
8-oz, grilled hanger steak with chimichurri butter, served with fingerling potatoes & roasted broccoli.

Maple Bourbon Salmon $17
6-oz, fresh, Atlantic salmon with house made maple bourbon glaze served with wild rice pilaf & balsamic drizzled brussel sprouts.

Alfredo Campanelle $12
Sautéed fresh broccoli with campanelle pasta in a rich, creamy, Alfredo sauce made with parmesan, asiago and romano cheese. Served with Texas toast.

Baby Back Ribs $17
Half rack smoked baby back ribs lathered in bbq sauce, served with maple bourbon sweet potatoes & creamy coleslaw.

BEVERAGES $2 Each
- Coke · Diet Coke
- Cherry Coke · Coke Zero · Barqs Root Beer
- Ginger Ale · Sprite · Powerade Mountain Berry Blast
- Orange Fanta
- Iced Tea · Lemonade · Coffee

Ask your server about one-hour parking validation at Baker University Center

Indicates a local food product grown, raised and processed within 250 miles of OHIO.
DESSERTS

Chef’s Special Cheesecake $6
Cheesecake du jour from our bakery. Ask your server for today’s feature.

Brownie Sundae $5
Decadent Velvet vanilla bean ice cream, salted caramel sauce and whipped cream over a warm fudge brownie.

Flourless Chocolate Cake $5
Topped with ganache and served with fresh berries and whipped cream.

Berry Streusel $5
Mixed Berries topped with a streusel crust baked in a cast iron skillet.

Molly’s Cast Iron Apple Crumble $5
Fresh fuji apples cooked down with cinnamon, sugar & butter. Topped with streusel, baked in cast iron skillet.

*Add a scoop of decadent & local Velvet vanilla bean ice cream for only $3

Indicates a local food product grown, raised and processed within 250 miles of OHIO.
**LOCAL ON TAP**

- **Devils Kettle: Spider Silk Imperial Blonde**
  7% ABV strong blonde ale
  $6

- **Little Fish Brewing: Seasonal Tap**
  (Ask your server)
  $6

- **Jackie O’s: Mystic Mama**
  7% ABV West Coast Style IPA
  $6

- **Jackie O’s: Ricky**
  4.5% ABV American Style Golden Ale
  $6

**CANS & BOTTLES**

- **Jackie O’s**
  Seasonal Can
  (Ask your server)
  Who Cooks For You
  $5

- **Domestics**
  Budweiser/ Bud Light/ Blue Moon/ Michelob Ultra/
  Coors/ Miller Lite/ Molson/ Redds/ Guinness/ Stella
  Artois/ Yuengling/ Busch Light
  $4

- **House Wine**
  Chardonnay / White Zinfandel
  $7/glass
  Cabernet Sauvignon/ Merlot
  $9/glass

- **Pleasant Hill Vineyards**
  Merlot-Red Wine/ Leland Red-Petite
  Sirah Athena-Chardonnay/ Luna-Sweet
  White/ Harmony Road-Rose
  $7/glass

**CRAFT COCKTAILS**

- **Latitude Adjustment**
  Bacardi Silver Rum, Malibu Rum, pineapple juice, lime juice & simple syrup
  $6.50

- **Maple Bourbon Lemonade**
  Ohio maple syrup, Bulleit Bourbon & lemonade.
  $7

- **American or Kentucky Mule**
  Tito’s Vodka or Bulleit Bourbon, ginger beer & lime juice. Served in a copper mug.
  $6.50

- **Cape Cod**
  Absolute Vodka, cranberry juice & cherries.
  $6.50

- **Manhattan**
  Jack Daniels Whiskey, sweet vermouth & cherries.
  $6.50

- **Mint Julep**
  Bulleit Bourbon, fine sugar, water & mint leaves.
  $7

- **Cosmopolitan**
  Absolute Vodka, Cointreau, cranberry juice, lime juice & limes
  $6.50

- **Margarita**
  Jose Cuervo Silver, Cointreau & lime juice.
  $7

- **Mojito**
  Bacardi Rum, soda water, lime, mint leaves & sugar.
  $6.50

- **Old Fashion**
  Bulleit Bourbon, bitters, fine sugar & orange peel garnish.
  $7

- **Dry Martini**
  Tanqueray Gin, dry vermouth, olive juice & green olives.
  $7

- **Classic 1804**
  Tito’s Vodka, Bacardi Rum, Jose Cuervo, Tanqueray Gin, Triple Sec, sweet & sour mix, Blue Curacao, Midori, pineapple juice, cherry & lime garnish.
  $7.50

Indicates a local food product grown, raised and processed within 250 miles of OHIO.